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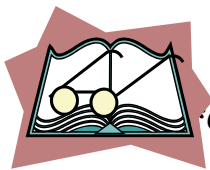
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The Library Voice

Official Newsletter of Johnson & Wales University's
Charlotte Campus Library



Volume 1, Issue 5

January 3, 2005

Guest Article—Welcome from the Public Library!

The Public Library of Charlotte & Mecklenburg County is thrilled to have Johnson & Wales as a neighbor. We have seen a number of enthusiastic J&W students at Main Library and want to see a whole lot more! We are here to help you not only with homework and school projects, but with your leisure activities as well.

It is easy to get a library card. Just start the process by presenting your student ID and your driver's license or other official ID at the circulation desk on the 1st floor. **It is very important that you bring your student ID so you will not be charged the \$25 out of county fee.** It takes about a week to get your card in the mail, but you can check out items on the day you apply.

Information Services is located on the 2nd floor of the Main Library. We offer an extensive collection of print and electronic reference materials including thousands of books, newspapers, magazines, government documents and special collections. Nonfiction books for checkout are located on the 2nd floor also. Come to the Reference Desk and ask us questions. We are waiting for you.

Fiction books, DVDs, CDs, and videos are on the 1st floor. You will be surprised at what is available for checkout.

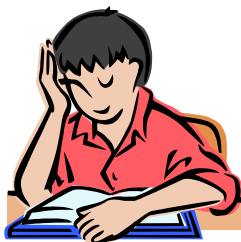
On the Lower Level you will find the Virtual Village which is our clearinghouse for all new technologies. Internet, desktop publishing, music and video editing, and special assistive technologies are located there. Classes are offered every week on different aspects of technology. Check plcmc.org for more information.

The 3rd floor houses the North Carolina Room. Here you will discover everything you would want to know about Charlotte, Mecklenburg County, and North Carolina. In addition you will find extensive tools for genealogical research and a fabulous archive of regional music—from bluegrass to rock.

So, what are you waiting for? PLCMC is a short walk or Gold Rush ride away. The library is located at 310 N. Tryon St. and is open Monday-Thursday 9-9, Friday and Saturday 9-6 and Sunday 1-6. Call 704-336-2725 for more information.

Your success is our goal.

Jenny Rosenthal
Information Services
PLCMC
704-336-2798
jbr@plcmc.org



Join Hands on Charlotte

The season of holiday giving is over, but there are still people in the Charlotte area who would appreciate your generosity. No money is required; all you need is yourself and a few hours of free time. Hands on Charlotte is a local volunteer agency that seeks to strengthen the community and improve lives in the greater Charlotte area—if you have the inclination to volunteer your time, Hands on Charlotte is a great place to get started.

Based on your personal interests, the volunteer staff at HOC will help you to pick a volunteer project that fits with your schedule and aptitudes. There are opportunities to work with children, the elderly, and with animals. Of course, there are no time requirements; you can volunteer as much or as little as you like.

You can learn more about Hands on Charlotte at
<http://handsoncharlotte.org/>.

Sarah King



New Hours!

Due to concerns expressed by some students we are going to be experimenting with extended hours on Tuesday nights by remaining open until 11 pm. The library staff intends to evaluate student usage and determine if this change will be a permanent one.

Richard Moniz



The Carolina Insider: Let It Snow!

Just because we are in the South does not mean we are too far away from some great skiing attractions. A reasonable drive from Charlotte, North Carolina slopes provide a variety of challenges for skiers throughout the area. In the mountains of Western North Carolina, you'll find some of the most attractive skiing in the country. There are primarily four areas that offer skiing, so whether you're interested in powder and challenge or just a casual day with friends and family, you can find it right here in North Carolina's beautiful mountains.

Just north of the Asheville area, you'll find a popular ski area known as Wolf Laurel.

This is a family-oriented ski area with beginner to expert slopes on its 54-acre site.

There is night skiing, and a snow tubing park. 1-800-817-4111.



Maggie Valley, in Haywood County offers some of the most scenic skiing in North Carolina with beginner and intermediate slopes at Cataloochee. Beginners can learn skills on special beginner slopes which are equipped with their own chairlift. Then, they graduate to more difficult slopes until they have the skill to drop down a 740-foot vertical off 5,400-foot Moody Top. 1-800-768-0285.

In the Boone area, you'll find the widest variety of skiing in the Carolinas with 6 resorts including Ski Beech: the highest resort east of the Rockies, offers 15 slopes and 10 lifts. Ski Beech has terrain for everyone, from beginner to the seasoned expert. 1-800-462-3324

Sugar Mountain: North Carolina's Largest Ski Area, 1200' vertical drop, 1.5 mile run, 20 slopes and trails spread over 115-acres. 1-800-784-2768

Hawksnest: Provides a popular Nighthawk session for skiing and boarding until midnight on Friday and Saturday nights. 1-800-822-4295

In Blowing Rock, Appalachian Ski Mtn.: Appalachian has nine slopes and five lifts open for both day and night skiing. The famous French-Swiss Ski College turns a beginner into an expert in no time. 1-800-322-2373

For more information on all the ski resorts in North Carolina, visit The North Carolina Ski Areas Association at: <http://www.goskinc.com/>

Doreen Anglis

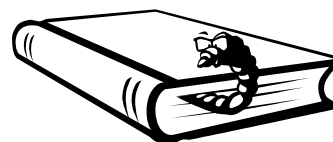
Checkout Policy for Culinary Books

I wanted to take a moment to share with you what the first-year policy is for culinary materials and why we have it in place.

When we began planning for and implementing this library in Charlotte we wanted to make sure that, as we phased in the collections from Charleston and Norfolk, we provided the best possible resources to our students in the very first year. We also wanted to insure access to those resources on an equitable basis. It is for this latter reason in particular that we carefully devised a duplicate-only policy with regard to culinary books (For books in the TX and TP Library of Congress call number ranges only books with a duplicate copy may be checked out.). Many niche areas in the culinary field have only a handful of published titles. Therefore, if we were to allow students on a first come, first serve basis to check out any culinary-related book we run the risk that other students would be stuck with lesser and in many cases no suitable resources to complete their research. The nature of the class schedule (i.e. lab segments) is such that even a short checkout period would be a problem. If, for example, we had a short checkout period and a steep fine there would still be no guarantee that we could get the resources back in time. The only way to *guarantee* access, therefore, is to have this policy in place which effectively protects all students.

In phase II of our plan which will occur in the summer of '04 we will be getting the bulk of the collections from Charleston (with the remaining collections coming from there and Norfolk in '06). We have also engaged in an aggressive collection development effort to continue buying and enhancing the culinary collections. Part of this policy emphasizes the purchase of duplicate copies of our most popular books. Lastly, we are still processing a large donation that we received here locally and are receiving an average of 50 books a month from an excellent donation being processed for us through the Providence campus as well. With all of these efforts underway the Charlotte campus library will most likely be the largest branch library in the system in two years. ***Due to the vast increase in collection size, beginning next academic year there will no longer be any restrictions on the general culinary collection.***

Richard Moniz



Library Scope in Place

We wanted to share with you the fact that you may now officially limit searches for books or videos in the online catalog to the Charlotte campus. To do so just click on *Library Catalog* at the following URL: <http://library.jwu.edu/Charlotte>. Next, select *Libraries/Campuses* and choose *J&W-Charlotte, North Carolina* from the list. You can now do any search you like and look only for items that are locally available. In the example below I conducted a keyword search for books on leadership located at the Charlotte campus.

Richard Moniz

Shared Library Catalog of the HELIN Consortium

HELIN Libraries/Campuses

Search an individual library or campus

- Search all Libraries/Campuses
- Search all Libraries/Campuses
- Bryant University
- Community College of Rhode Island (All Campuses)
- CCRH-Lincoln
- CCRH-Providence
- CCRH-Warwick
- Dominican House of Studies- Washington, DC
- Johnson & Wales University-Providence, RI
- J&W-Culinary Library-Providence, RI
- J&W-Denver, Colorado
- J&W-Charleston, South Carolina
- J&W-Charlotte, North Carolina**
- J&W-Norfolk, Virginia
- J&W-North Miami, Florida
- Providence College
- Rhode Island College
- RI Hospitals and Dept of Health
- Roger Williams University
- Salve Regina University
- University of Rhode Island (All Campuses)
- URI Continuing College of Education-CCE
- URI Pell Marine Science Library

Search Results

Result page: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 Next

NumMark	Keywords (1-12 of 173)	Year
1	What every new manager needs to know : making a successful transition to management / Gerard H. Gayn What every new manager needs to know : making a successful transition to management / Gerard H. Gaynor; BRYANT, JWCRLT, JWDENV	c2004
2	Worldmark encyclopedia of the nations / Timothy L. Gall, editor in chief Worldmark encyclopedia of the nations / Timothy L. Gall, editor in chief; BRYANT, JWCRLT, RIC	c2004
3	The Center for Creative Leadership handbook of leadership development / Cynthia D. McCauley, Ellen Van Velsor, editors ; foreword by John Alexander ; BRYANT, JWCRLT	c2004
4	Encyclopedia of leadership / editors, George R. Goethals, Georgia J. Sorenson, James MacGregor Burns Encyclopedia of leadership / editors, George R. Goethals, Georgia J. Sorenson, James MacGregor Burns; BRYANT, JWCRLT, URI	c2004
5	The Middle East : opposing viewpoints / William Dudley, book editor The Middle East : opposing viewpoints / William Dudley, book editor, JWCRLT	2004
6	The emotionally intelligent manager : how to develop and use the four key emotional skills of leader The emotionally intelligent manager : how to develop and use the four key emotional skills of leadership / David R. Caruso, Peter Salovey; BRYANT, JWCRLT, PC	c2004
7	The accidental leader : what to do when you're suddenly in charge / Harvey Robbins, Michael Finley The accidental leader : what to do when you're suddenly in charge / Harvey Robbins, Michael Finley, JWCRLT, RWU	c2004
8	Developing creative leadership / Jeanette Plauché Parker and Lucy Gremillion Begnaud	

Business Trivia

It is little known that Philip Morris, the well known cigarette manufacturer, is also responsible for the creation of Post Cereals, Miller Beer, and Kraft Foods.

Ever wonder what inspired the creators of “The Gap” to give it that name? It stems from the term “generation gap”; by referring to this phenomenon, they hoped to create a hip image and draw in young customers.

Did you know that California based produce companies will often ship fruits and vegetables east before a final destination has been set? Because the shelf life of fruit is so short and the drive takes so long, they’ll send the drivers off and call them with details when they find a buyer.

The three most valuable brand names are Marlboro, Coca-Cola, and Budweiser. There’s always high demand for mood altering drugs.

In order to save money in 1987, American Airlines cut one olive from each salad served in first class. Sound paltry? They saved over \$40,000.

On average, the public restroom toilet seat has 49 germs per square inch. Your phone probably has more than 25,000 germs per square inch. (Now where did I put that Lysol?)

The term Lego means “I assemble” in Latin, but the name actually came from two Danish words: Leg (play) and Godt (well). Legos were originally made of wood by a Danish carpenter.

It takes an average of 63,000 trees (or 314 acres) to supply the newsprint for the average Sunday edition of the New York Times.

Sarah King



Hot Tea Month

January is Hot Tea Month. With cold breezes outside, a cup of hot tea is the perfect drink to warm you up. Tea was originally discovered in China when the Emperor Shen Nung had requested a cup of boiled water. The legend goes that some leaves from a wild tea bush blew into the pan of boiling water. The Emperor sampled this new brew, liked the taste, and tea was born in 2737 BCE. Since that time, tea has grown in popularity in many different cultures, each with their own rituals.



In the book, **Tea: the Perfect Brew**, Jane Campsie tells about the Russian practice for drinking tea. Russians seem to prefer green or black tea without milk. Yet to savor the taste of a bitter tea, one may first place a spoonful of jam on the tongue, allowing the sweet and bitter tastes to merge. Campsie goes on to tell about more cultural practices found in other parts of the world.

Tea is found in six different types that all originate from the tea plant, *camellia sinensis*. Specific processing and picking times determine the type of tea produced. White tea is the most exclusive, being picked at the beginning of the season and not being allowed to ferment instead withering naturally. Green tea is rolled and dried quickly so it does not ferment. On the other hand, oolong tea is semi-fermented with the leaves being processed immediately. Black tea is allowed to wither, then rolled, fermented, and finally fired. It is broken into smaller particles as well after being rolled. These smaller particles of tea brew more quickly such that black tea is usually used in mass produced tea bags. Scented tea is simply mixing the black, green or oolong teas with different flowers or flavors to create a scented mixture. The final type is compressed tea. With this tea, the leaves are steamed and compressed together before being sold.

Today, a variety of tea and tea combinations are available at tea houses, grocery stores, and specialty food shops. So stop by your favorite place for a cup of tea.

Listed below are some resources available in the library to help you learn more about tea.

Tea the Perfect Brew by Jane Campsie TX 817.T3 C36 2001

Steeped in Tea by Diana Rosen TX 415.R684 1999

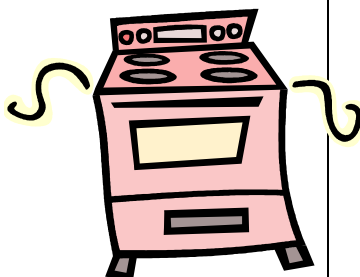
The Book of Coffee and Tea by Joel, David, & Karl Schapira TX 415.S28 1996

Jean Moats

New Books

Culinary Arts

Smart Cook
 Cake Decorating
 Open-House Cookbook
 French Cookery
 Complete Pie Cookbook
 Nela's Cookbook
 Pacific Light Cooking
 The New Carry-Cuisine
 Great Grains
 Great Taste Low-Fat Chicken Breasts
 Great Taste Low-Fat Vegetables
 Bill Neal's Southern Cooking
 Pasta: Plain and Fancy
 The Fine Art of Chinese Cooking
 Dining Out: Secrets from America's Leading Critics, Chefs, and Restaurants
 Weight Watchers Healthy Life-Style Cookbook
 Tomatoes Blessings and Radish Teachings
 New Dieter's Cookbook
 The Great Chefs of Virginia Cookbook
 The Best of Ice-Cream a Cookbook
 Sensational Salads
 Historic Cookery
 Cooking Smart
 Good Housekeeping Best Recipes 1998
 New American Classics
 Jean Anderson Cooks
 The El Paso Chile Company's Burning Desires
 Gourmet's Basic French Cookbook
 The Victory Garden Cookbook
 The Grand Central Oyster Bar and Restaurant cookbook
 Diane Seed's Rome for all Seasons: A Cookbook
 The New Basics Cookbook
 Mexican Cookbook
 Cakes and Cake Frosting
 The Allergy Cookbook and Food-Buying Guide
 Light Desserts
 Virginia Cookery
 Eat Town: The Sports Nutrition Bible
 Holiday Magazine Award Cookbook
 Maryland's Historic Restaurants and their recipes
 The New York Times: Large Type Cookbook
 Nutrition Almanac Cookbook
 Cajun-Creole Cooking
 Turn It Up!
 A Taste of Newport



The Essential Cook
 Butter Busters: The Cookbook
 The Great Chefs Cook Italian
 Herbs Spices and Flavorings
 The Ghirardelli Chocolate Cookbook
 James McNair's Salmon Cookbook
 Monday to Friday Pasta
 New England Fish Tale
 The British Museum Cookbook
 Gulf Coast Cooking
 Vegetarian Pasta
 Quick Cuisine
 All- American Waves of Grain
 The New York Times: Heritage Cookbook
 The Mansion on Turtle Creek Cookbook
 Book of Tarts
 Entertaining Desserts
 Light and Easy Baking
 The Open Hand Cookbook
 Bradley Ogden's Breakfast, Lunch and Dinner
 The Cuisine of the Rose
 The Book of Latin American Cooking
 Joan Lunden's Healthy cooking
 The Taste of America
 The Spanish Table
 The Complete Book of Desserts
 Creative Cooking: Poultry
 The New York Times: Cookbook for Special Occasions
 The Joy of Cooking
 Mesa Grill Guide to Tequila
 Christmas 1-2-3 Three Ingredient Holiday Recipes
 Breads
 Better Homes and Gardens Complete Step by Step Cookbook
 The Chocolate Companion
 Pasta Sauces
 The Spelt Cookbook
 Better Homes and Gardens Meals with a Foreign Flair
 The Great Hot Sauce Book
 Campbell's Fresh Mushrooms for All Seasons
 Driver-Friendly Drinks
 Reader's Digest Secrets of Better Cooking
 Recipes featured at The Cloister's Cooking Schools as Prepared by Nathalie Dupree and the Staff of The Cloister
 The Household Searchlight Recipe Book
 The Complete Book of Gourmet Cooking
 The Chesapeake Bay Cookbook
 The New England Inn Cookbook
 Fruits of Hawaii
 We Called it Macaroni

<p> Terrific Pacific Cookbook Home-style Middle Eastern Cooking ‘Round the World Cooking Library – Central European Cooking The Waldorf Astoria Cookbook Mexican Regional Cooking How to Cook a Pig and Other Back-to-the-Farm Recipes Louisiana Festivals Cookbook Chinese Cookery Polish Cooking Super Foods The Moosewood Restaurant Kitchen Garden Hometown Cooking in New England All Around the World Cookbook Kentucky Cooking Fiesta: Favorite Recipes of South Texas Yankee New England Cookbook The New Maine Cooking The Food of Portugal Savoring the Seasons of the Northern Heartland The Union Square Café Cookbook Great New England Recipes Rhode Island Cooks Southern Sideboards The Mystic Seaport Cookbook Classic American Cooking The California Cook The New Orleans Cookbook The Pleasure of Your Company Tropic Cooking The Fannie Farmer Cookbook American Food The Brooklyn Cookbook The Food and Wine of Greece The Food Lover’s Tiptionary The Rhode Island Sampler LaVarenne’s Paris Kitchen Kitchen Science Eats: A Folk History of Texas Food Lone Star Legacy 2 Recipes for All Seasons Wild Rice, Star of the North The Art of American Indian Cooking Helen Brown’s West Coast Cookbook Woman’s Day Plain and Fancy Ground Beef Cookbook McGee on Food and Cooking (new edition) </p> <p> Marketing/Management American Attitudes: What Americans Think About ... American Incomes: Demographics of Who has Money Encyclopedia of Associations (3 volumes) </p> <p> Arts & Sciences/General Be Afraid, Be Very Afraid: The Book of Scary Urban Legends </p>	<p> A Child Called “It” (3 copies) American Slavery, 1619-1877 Black Odyssey (2 copies) Origins of American Slavery Contagious Diseases Sourcebook DNA and Destiny Greenwood Encyclopedia of Daily Life (6 volumes) The Jungle (3 copies) </p> <p> Hospitality Explore Puerto Rico Insight Guide to Puerto Rico City Profiles USA Culture Shock!: India (2 copies) Culture Shock!: Korea (2 copies) Encyclopedia of Recreation and Leisure in American Life (2 volumes) Fodor’s Exploring Italy </p> <p> New DVD Richard Avedon Darkness and Light </p>
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